The HollyBush
HEADLEY

Festive Set
MENU

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2 Courses £26.00 | 3 Courses 32.00

Starters

Smoked Salmon Brioche
Cold smoked salmon with dill cream cheese, capers, sliced red onion and pickled pears.

Blacksticks Blue Cheese Soufflé NGCI
Creamy and soft blue cheese soufflé with a rich garlic cream sauce.

Chicken & Herb Terrine *NGCI
Pressed chicken and fine herb terrine served with warm crusty bread and winter spiced chutney.

Butternut Squash & Sage Soup Ve *NGCI
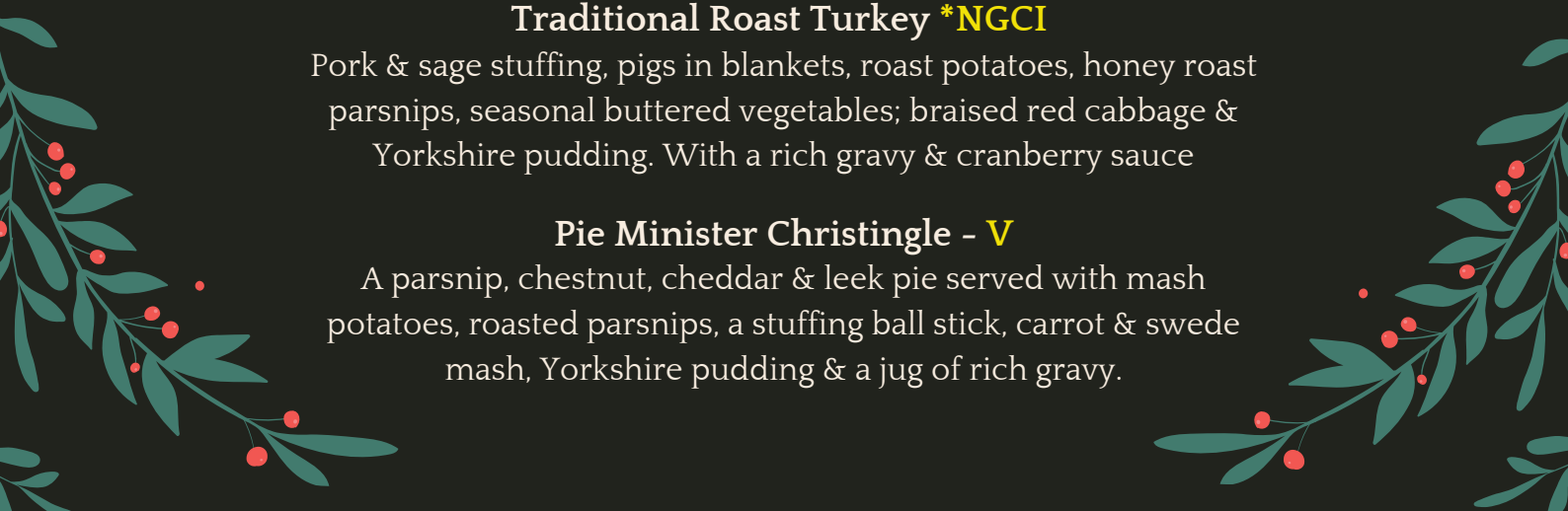Hearty soup of butternut squash, carrot and fragrant sage. Served with warm crusty bread.

Main Course

Traditional Roast Turkey *NGCI
Pork & sage stuffing, pigs in blankets, roast potatoes, honey roast parsnips, seasonal buttered vegetables; braised red cabbage & Yorkshire pudding. With a rich gravy & cranberry sauce

Pie Minister Christingle – V
A parsnip, chestnut, cheddar & leek pie served with mash potatoes, roasted parsnips, a stuffing ball stick, carrot & swede mash, Yorkshire pudding & a jug of rich gravy.

Pie Minister Deer Santa

A wild venison, bacon & red wine pie served with mash potatoes, roasted parsnips, a stuffing ball stick, carrot & swede mash, Yorkshire pudding & a jug of rich grayy

Braised Lamb & Red Wine Stew NGCI

Slow cooked lamb with winter root vegetables in a rich red wine gravy. Served with cheddar and parsley mash and buttered seasonal vegetables.

Dessert

Christmas Pudding Cheesecake V

A spiced cheesecake, studded with brandy-soaked fruit & cream cheese frosting and broken shortbread pieces.

Mince Pie Bread & Butter Pudding V

Brioche bread soaked in vanilla custard laced with boozy mincemeat.

Sour Cherry Chocolate Meringue Crusted Roulade V

Chocolate sponge topped with a crisp meringue, rolled with a white chocolate mousse & cherry filling.

Cheese Board

Cheese Board Selection V

In addition to a 2 or 3 course booking.
Supplement of £5 per person.

V = Vegetarian | Ve = Vegan
NGCI = Non gluten containing ingredients
*NGCI = Can be adapted to non gluten containing ingredients